



**COUNTY OF SAN BERNARDINO
PRESCHOOL SERVICES DEPARTMENT
POLICY**

NO. 01 ISSUE 1
PAGE 1 of 2
EFFECTIVE: 07-01-10
Updated

SUBJECT:
Procedures for Food Temperature Log

APPROVED: 10-20-10


BY: Ron Griffin, Director

PURPOSE

The Food Temperature Chart form is to be completed by food service workers on a daily basis. It is an important tool used to ensure the safe and proper delivery of food at our Head Start centers.

POLICY

Keep foods out of the temperature danger zone.
Forms applicable to this policy are: Food Temperature Log

REFERENCE

Head Start Performance Standards 1304.23 (e)(1)

PROCEDURE

The following procedure should be followed when taking temperatures of food and recording them on the Food Temperature Log

To take temperature of food items

1. Using a clean and sanitized thermometer, place it in the thermal center of the food. This is the center of the thickest part. Clean and sanitize thermometer between testing different food items.
2. Keep thermometer in place until the indicator has remained stable for 15 seconds. Record this reading immediately on the temperature chart.
3. The danger zone for foods is between 40° F and 140° F, (4.4° C- 60° C). Food should stay out of the danger zone.

Checking Thermometer Accuracy

1. On a weekly basis verify the accuracy of the food thermometers using the ice-point method
 - Insert thermometer into a cup of crushed ice.
 - Add enough cool water to remove any air pockets
 - Allow the temperature reading to stabilize before reading temperature.
 - Temperature measurement should be 32° F (plus or minus 2 °F). If not, adjust according to manufacturer's instructions. Document day of calibration on Daily Food Temp Log and any corrective action taken.

